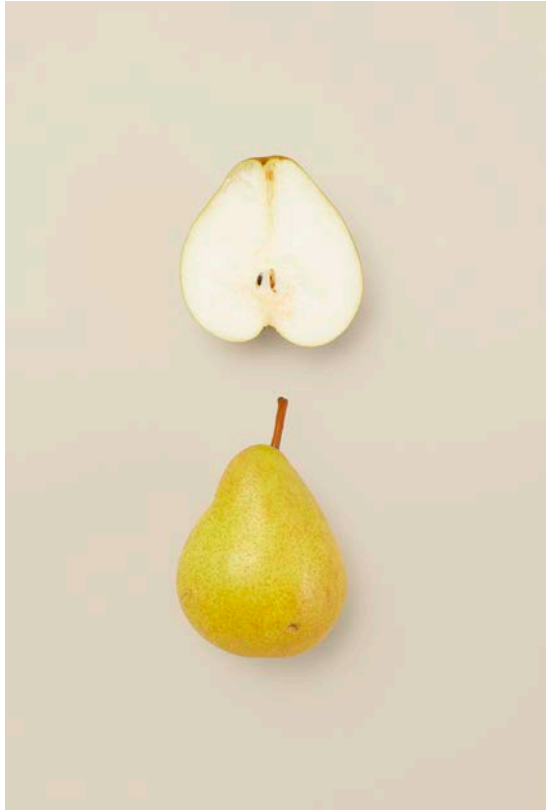


FALL
WINTER

2017



QUALITY THAT YOU CAN TRUST. SERVICE THAT DELIVERS.

Baldor Specialty Foods®
Bronx, New York

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SO,
LET'S
TALK
ABOUT
THIS
YEAR.

Letter from Baldor



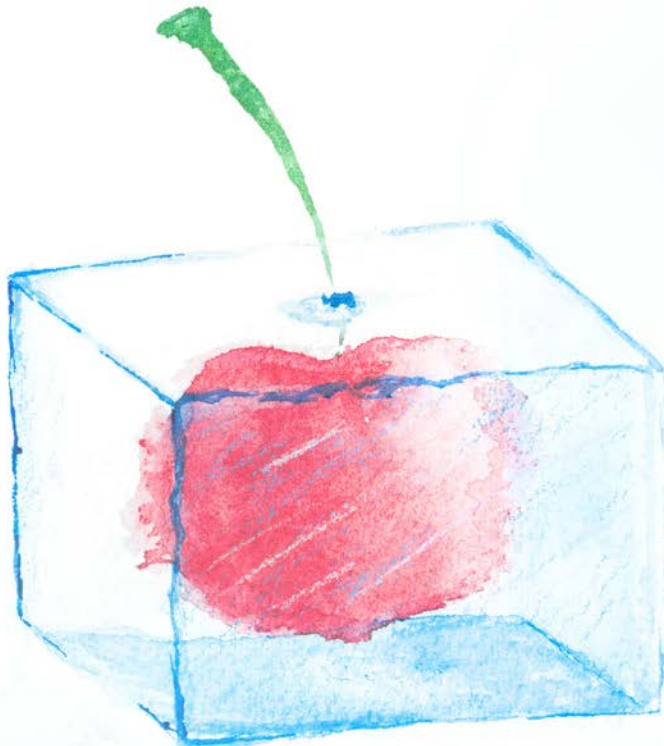
Is it just us or does 2017 feel like an action-packed thriller where the plot twists are so loopy that you seriously have no idea how it will end? Think about it. If this year were a movie, it would star Nicholas Cage. Given the circumstances, we decided to leave the politics to the politicians for this issue.

In the following pages, we'll take you through the season's most unique ingredients and introduce you to the farmers who produce them. We also compiled a comprehensive produce planning guide to set your expectations for the season to come. Spoiler alert: things may get tough in

November when we really start to feel the impact of storm damage on Florida commodity crops. If you're looking for something new, we make a few announcements about projects in the pipeline for the end of the year. Did you know that we just launched a line of veggie side kits? Read on for market updates, practical tips, and maybe some inspiration for the upcoming busy season.



YOU'RE GETTING WARMER...



Everyone knows that temperature is the single most important factor in maintaining produce quality and maximizing shelf life. For some items, every 10 degree temperature increase can cut shelf life in half. But, how well do you really know the optimal storage temps for different fruits and vegetables?

TAKE THIS QUIZ TO TEST YOUR EXPERTISE!

Select the optimal storage zone for each item below.

You can check your answers by visiting us at baldorfood.com/beet/quiz

- A) FRONT: 45° to 43° F
- B) MID-CENTER: 42° to 40° F
- C) BACK-CENTER: 39° to 37° F
- D) BACK: 36° to 34° F

- Apples A B C D
- Artichokes A B C D
- Basil A B C D
- Beets A B C D
- Broccoli A B C D
- Cantaloupes A B C D
- Cauliflower A B C D
- Grapefruits A B C D
- Honeydews A B C D
- Microgreens A B C D
- Mushrooms A B C D
- Oranges A B C D
- Parsley A B C D
- Pears A B C D
- Squash A B C D
- Turnips A B C D



CHEF SPOTLIGHT:

That yellow eggplant growing on Vice's rooftop garden in Williamsburg, Brooklyn.

Chef Barry Frish



BARRY FRISH
TEST KITCHEN MANAGER,
MUNCHIES

Barry Frish is a culinary jack of all trades. He got his start in one of NYC's most influential kitchens as Marc Forgione's right hand man. He's also a two-time competitor on Chopped. But, he left fine dining behind on a mission to bring San Diego-style taquitos to the partying masses on New York's Lower East Side. When Taquitoria opened its doors in 2013, it quickly became the undisputed champion of late-night munchies food. The restaurant gained a devoted following and critical acclaim, but was forced to shutter by the neighborhood's skyrocketing rents.

After doing a stint as a purchaser for Blue Apron, Frish landed at Vice Media as the test-kitchen manager for their hugely popular MUNCHIES channel. Since taking the helm, he has supported the launch of a cook-book series and helped bring the channel's off-kilter cooking programs to fruition. He also oversees the massive kitchen garden at Vice's headquarters, where he collaborates with chefs and bartenders to grow edible oddities like wormwood and Oaxcan corn. We caught up with him during the last few warm days of the summer to tour the garden and experience life at Vice headquarters.



Clockwise from the left: 1. Frish kneading dough to make challah in the MUNCHIES test kitchen 2. Harvesting produce from the garden 3. Cleaning peppers for fermented hot sauce 4. The garden 5. The test kitchen



Freshly harvested Japanese pickling eggplant, Thai yellow eggplant, and Corbaci sweet pepper from the garden.



3 Farms You Need to Know About Now



Most Northeastern farms show what they're made of in the summertime. But, these farms keep us waiting for fall all year long. We always feel less devastated about the end of tomato season knowing that their heirloom Asian pears, Canadice grapes, and Cheddar cauliflower are just beginning. If you aren't already a fan, we highly recommend that you get to know these guys ASAP.

SUBARASHII KUDAMONO

Subarashii Kudamono's founder Joel Spira was so inspired by the Asian pears he ate in Japan that he decided to start a farm dedicated to them in rural Pennsylvania. Subarashii's mission is to grow one-of-a-kind patented Asian pear varieties according to stringent Japanese production standards.



**Look out for these unique varieties
until the season winds down in late November:**

Asaju

This early-season variety has a crunchy texture reminiscent of a water chestnut and a bright, clean flavor that is as crisp as an un-oaked Chardonnay.

JunoSan

This variety's nut-brown skin and caramelized flavor make it one of our all-time favorites. Season begins in late September and goes through November.

LilySan

The latest season variety that Subarashii grows, the LilySan has more supple flesh than any of the farm's other pears. Its mild, floral flavor and rich, fleshy texture make it perfect for baking.

CHAMPLAIN ORCHARDS

The story of Champlain Orchards began in 1998, when twenty-seven year old Bill Suhr purchased 60 acres of orchard in Shoreham, Vermont. Today, the farm manages over 220 acres that include 104 varieties of apples as well as plums, peaches, nectarines, European and Asian pears, raspberries, cherries, and blueberries.



Over the years, the farm has developed a reputation for expertise in rare heirloom apple varieties. Some of them are grown specifically for hard cider, while others are chosen for their consistency in pies. Each one has a different story, with its own quirks and flavors.

Here are some varieties we love:

Zestar

This crisp, tangy variety has a unique flavor with notes of brown sugar.

Blondee

This variety is often described as a "yellow Gala". It makes a great pastry apple and retains its shape when baked.

Rambour Franc

This early American heirloom dates back to 1637. The flesh is sweet and juicy with a medium-fine graininess.

BUZZARD CREST

Since 1971, Ken and Eileen Farnan have been growing organic grapes at their small vineyard in the Finger Lakes region of New York and making wine from them at nearby Barrington Cellars. In addition to wine grapes, the Farnans grow spectacular Concord, Mars, Niagara, Lakemont and Canadice varieties.



Baldor picks up grapes from the vineyard every week and brings them downstate for our customers to enjoy while still at peak flavor, in peak condition.

You can expect to see these varieties available between September and early November:

Mars

This seedless version of a Concord is juicy and sweet with a distinctive foxy flavor.

Canadice

This medium-sized, red grape grows in tight clusters. It is seedless with a mildly spicy flavor.

Lakemont

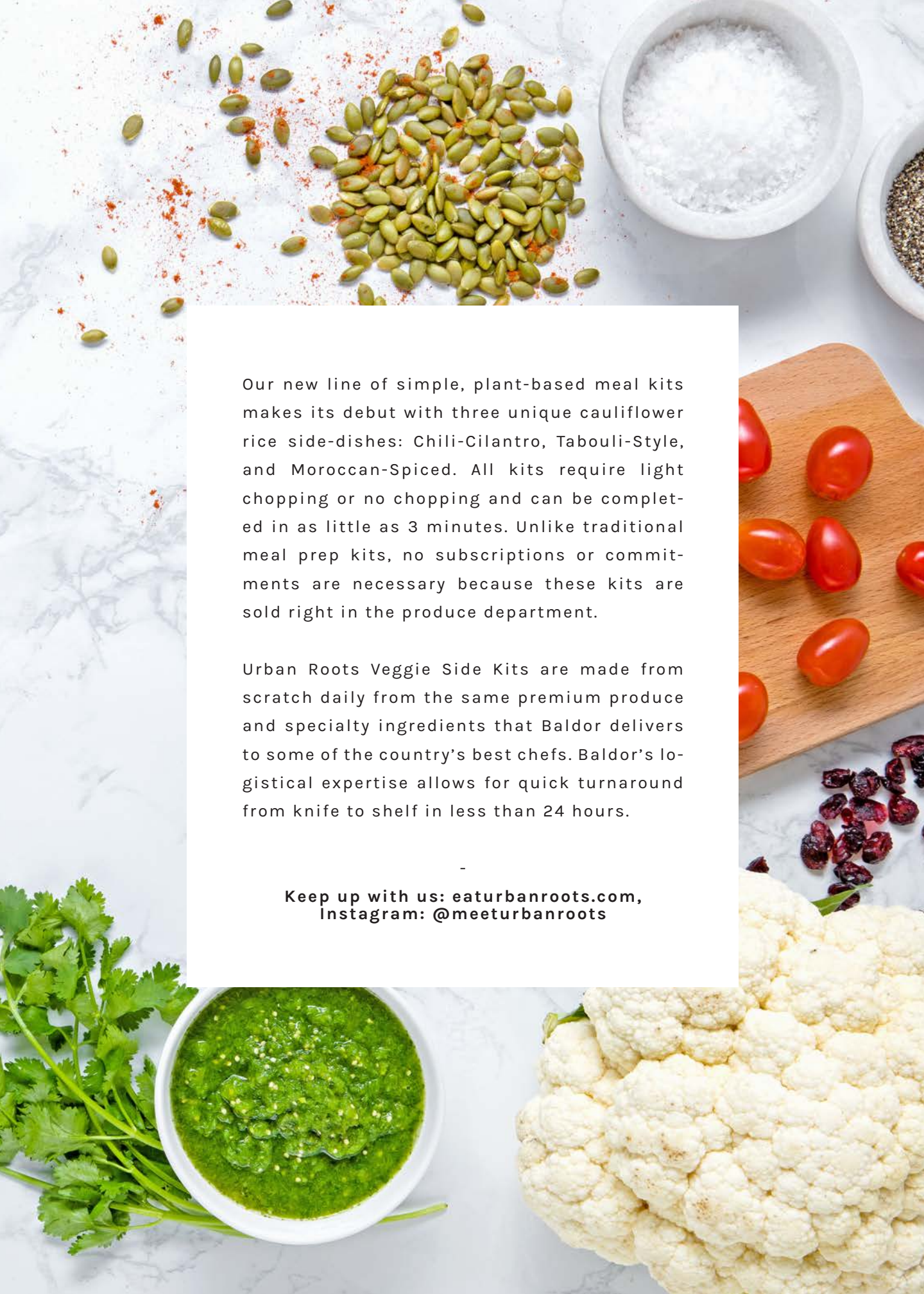
A hybrid between classic Thompson seedless grapes and Ontario, this variety can be used for winemaking or eaten as a table grape. It is juicy with a pleasantly satisfying pop.



introducing

urban roots

Veggie Kits



Our new line of simple, plant-based meal kits makes its debut with three unique cauliflower rice side-dishes: Chili-Cilantro, Tabouli-Style, and Moroccan-Spiced. All kits require light chopping or no chopping and can be completed in as little as 3 minutes. Unlike traditional meal prep kits, no subscriptions or commitments are necessary because these kits are sold right in the produce department.

Urban Roots Veggie Side Kits are made from scratch daily from the same premium produce and specialty ingredients that Baldor delivers to some of the country's best chefs. Baldor's logistical expertise allows for quick turnaround from knife to shelf in less than 24 hours.

Keep up with us: eaturbanroots.com,
Instagram: @meeturbanroots

The ULTIMATE Fall Produce Guide



LOBSTER
MUSHROOMS
August - October



The busiest time of year is upon us. Are you ready? We created the Ultimate Fall Produce guide to highlight products and general market conditions that should be on your radar this fall. Check out our round-up of seasonal favorites then read on for a comprehensive produce overview through the end of the year.



**GOLDEN
CHANTERELLES**
September - February



HEN-OF-THE-WOODS
Year-Round



MATSUTAKES
August - November



**BLACK
TRUMPETS**
October - February

JUST SO YOU KNOW.....

1. Salad Days

County Line Harvest is back! Everyone's favorite Cali-based begins shipping their exceptional organic produce in October. Look out for heirloom baby chicory heads, Dragon's Tongue arugula, peppercress, and other unique salad leaves and greens.

2. Pick-Your-Own

Custom Harvest is our way to give you access to an even wider variety of products that you won't find anywhere else. It is a pre-order based program where you can access hundreds of unique items from small farmers with just a few days lead time. We launched the program in June, but it is getting bigger this fall. Visit baldorfood.com in early November to browse the expanded line from Fresh Origins, Eva's Garden, and more.

3. Turkey Time

We have a confession to make: we have never really understood the whole heritage turkey craze. Most breeds we tried over the years were tough, dry, and a little bit gnarly. Not so for Joyce Farms' heritage black turkeys! These birds are raised on a small family farm in North Carolina and processed by hand. They're also air chilled to preserve flavor and texture, resulting in a seriously tender, delicious turkey. Be sure to place your order early—they sell out fast.

4. Sweet Tooth

Calling all bakers and pastry chefs—Baldor is re-launching its pastry program in November! Visit our website to source everything from cocoa nibs to Xathan gum.



5. Persimmon Mania

We're sure you've tried the Fuyu and Hachiya varieties, but have you ever heard of a Tamopan? We are all about persimmons right now and early November is peak season for them in California! Check in periodically for limited quantities of unique varieties like Maru, Hyakume, Chocolate, and Tamopan from small farms in Southern California.

6. Truffle Fest 2017

Take advantage of the 2017 White Truffle Festival presented by Urbani Truffles and Prunotto. From November 3-12, participating restaurants across the country will present exclusive menus showcasing white truffles paired with Prunotto's Barolos and Barbarescos.

7. Buon Appetito

Grazie a Dio! Italian chicories are back in stock. Every winter, we work with a consortium of growers in the Veneto region to import classic Italian chicory varieties like Trevisano, Tardivo, Puntarella, Rosa di Gorizia, and Castelfranco.

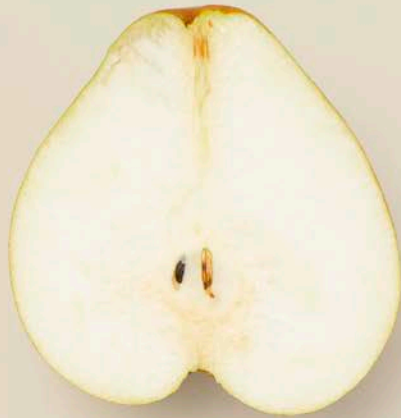
8. Caviar Dreams

It's December and people are feeling festive, so why not serve caviar? You don't need to break out the Waterford crystal if that's not your thing—our selection has options to accommodate any price point.

9. Happy Holidays!

We're taking a much-needed break. Please note that Baldor will be closed on Christmas and New Year's Day.

October



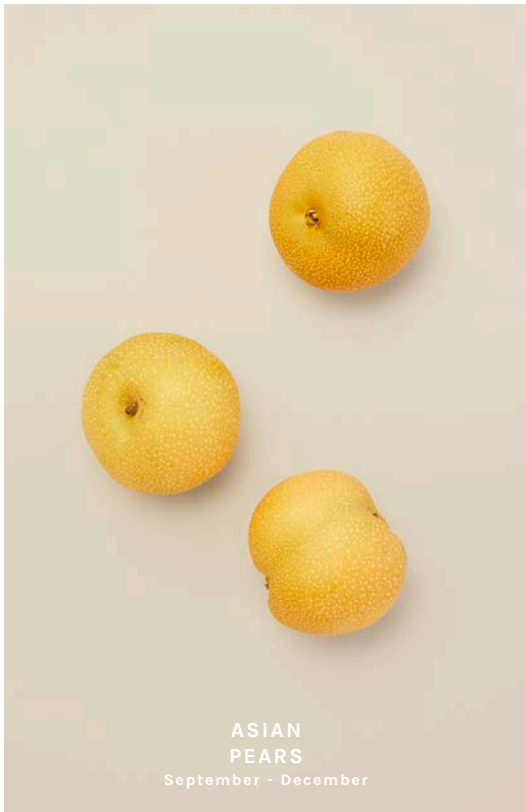
FRENCH
BUTTER PEARS
August - October



ANJOU
PEARS
October - December



RED
PEARS
September - March



ASIAN
PEARS
September - December



BARTLETT
PEARS
September - March

October Market Outlook

First, the best news: the avocado market is no longer trading at \$10,000,000 per case. Guacamole for everyone!

In other good news, local crops are beautiful. We anticipate a great season for squash, Brussels sprouts, apples, and other favorites. We'll even have field-grown tomatoes from Latham Farms in NY for a little while longer.

Now, the bad news: extreme weather has taken a dramatic toll on crops across the country. The California heat wave caused serious damage to most row crops. Be prepared for ongoing challenges with broccoli, rabe, cauliflower, and head lettuces throughout the month. We expect the market to hit an extreme by the end of October. Oh, and did we mention that this coincides with the annual transition that West Coast growers make from Salinas to the desert every winter? Buckle up.

OUR PICKS

BURGUNDY TRUFFLES
HEIRLOOM APPLES
HONEYNUT SQUASH
ITALIAN CHESTNUTS
MATSUTAKE MUSHROOMS
OVOLI MUSHROOMS
PINEAPPLE QUINCE
SCARLET KABOCHA SQUASH

October Produce Guide (FRUIT)

Local 🌿, Our Pick 😊

SPECIALTY

Baby Kiwis
Feijoas
Fuyu Persimmons
Hachiya Persimmons
Italian Chestnuts 😊
Paw Paws
Pomegranates
Pineapple Quince 😊

APPLES

BASIC

Braeburn 🌿
Cortland 🌿
Crab 🌿
Gala 🌿
Honeycrisp 🌿
Lady 🌿
Macoun 🌿
McIntosh 🌿
Rome 🌿

HEIRLOOM + SPECIALTY

Ashmead's Kernel 😊🌿
Belle de Boskoop 😊🌿
Blondee
Blue Pearmain 😊🌿
Caville Blanc D'Hiver 😊🌿
Cox's Orange Pippin 😊🌿
Northern Spy
Esopus Spitzenberg 😊🌿
Golden Russet 😊🌿
Hidden Rose 🌿
Melrose 🌿

Mollie's Delicious 🌿
Rambour Franc 🌿
Rein de Reinettes 🌿
Shamrock 🌿
Silken 🌿
Zestar 🌿

BERRIES

Autumn Berries 🌿
Cape Gooseberries 🌿
Cranberries 😊
Fresh Huckleberries

CITRUS

Blood Oranges
Buddha Hands
Finger Limes
Kaffir Limes
Meyer Lemons
Satsumas
Yuzu

FIGS

Black Mission
Brown Turkey
Tiger Stripe

GRAPES

Canadice 🌿
Concord 🌿
Flavor Promise
Green Lakemont 🌿
Gum Drop

Himrod 🌿
Lakemont 🌿
Marquis 🌿
Mars 🌿
Moon Drop
Niagara 🌿

PEARS

EUROPEAN

Anjou
Bartlett 🌿
Bosc 🌿
Clapp 🌿
Comice
Forelle
French Butter
Magness 🌿
Red
Seckel 🌿

ASIAN

Asaju 🌿
Honey Gold
Hosui
Yali

October Produce Guide (VEGETABLES)

Local 🌿, Our Pick 😊

SPECIALTY

Fresh Juniper 🌿
Fresh Queen Olives
Horseradish Leaves
Red Okra
Sea Beans

ARTICHOKES

Baby
Baby Purple
Loose

SHELLING BEANS

Cannellini
Black Coco
Black-Eyed Peas
Cranberry 🌿
Christmas Lima
Dragon Tongue 🌿
Flageolet
Fresh Lima
Scarlet Runner

BROCCOLI + CAULIFLOWER

Broccoli 🌿
Broccoli "di Ciccio"
Broccoli Leaf
Broccoli Rabe
Cauliflower 🌿
Green Cauliflower 🌿
Green Kohlrabi 🌿
Orange Cauliflower 🌿
Purple Cauliflower 🌿
Purple Kohlrabi 🌿
Romanesco Cauliflower 🌿

BRUSSEL SPROUTS

Baby
Loose
On-the-Stalk

CABBAGE

Caraflex 🌿
Tendersweet 🌿
Green 🌿
Napa
Red 🌿
Savoy

CARROTS

Baby French
Kyoto
Mixed Heirloom
Thumbelina

CHICORIES

County Line Mix
Endive
Escarole
Frisee
Puntarelle 🌿
Radicchio
Red Dandelion
Trevisano

EGGPLANTS

Fairy Tale 🌿
Graffiti
Italian 🌿
Japanese 🌿
Lavender 🌿
Little Finger 🌿

HERBS

Chervil 🌿
East Indian Lemongrass 🌿
Edible Flower Mix 🌿
Lemon Verbena 🌿
Nepitella 🌿
Shiso 🌿
Tri-Color Sage 🌿

LEAFY GREENS

BRAISING GREENS

Collards 🌿
Mizuna 🌿
Mustard 🌿
Tatsoi
Bok Choy

CHARD

Red Chard 🌿
Green Chard 🌿
Rainbow Chard 🌿

KALE

Casper 🌿
Green Curly 🌿
Lacinato 🌿
Red Russian 🌿

LETTUCE + SALADS

BABY HEAD LETTUCES

Baby Green Romaine
Baby Green Tango
Baby Lola Rosa
Baby Red Oak
Baby Red Romaine
Little Gem
Red Little Gem

SALAD LEAF

Baby Chard Mix ☼
Flower Power Mix ☼
Baby Kale Mix ☼
Baby Mustard Mix
Spicy Mix ☼
Winter Salad Mix

SPECIALTY

Bloomsdale Spinach
Peppercress
Red Frill Mustard
Red-Veined Arugula
Spigariello Kale
Watercress
Wild Arugula ☼

MUSHROOMS + FRESH TRUFFLES

FRESH TRUFFLES

Burgundy Truffles ☺
White Truffles

CULTIVATED

Beech
Bluefoot
Hen-of-the-Woods
Nebro dini
Oyster
Pioppini
Trumpet Royale

WILD

Black Trumpet
Blue Chanterelle
Chanterelle
Chicken-of-the-Woods
Fried Chicken
Matsutake
Ovoli

PEPPERS

HOT

Aji Amarillo
Aji Dulce ☼
Anaheim
Cayenne ☼
Ghost
Grenada ☼
Habanero
Italian Long Hot ☼
Jalapeno ☼
Poblano
Red Fresno
Serrano
Shishito ☼
Thai Bird

SWEET

Cubanelle
Green Bell ☼
Jimmy Nardello ☼
Red Bell ☼
Snacking ☼
Sweet Banana ☼

POTATOES

FINGERLING + SPECIALTY

Austrian Crescent
Blue Adirondack
Marble
Red Chile
Russian Banana
SWEET POTATOES
Beauregard ☼
Fingerling Sweet ☼
Garnet
Okinawa
Purple

RADISHES

Black
Cincinatti
French Breakfast ☼
Green Meat ☼
Watermelon ☼

ROOTS

Burdock
Celeriac
Hakurei Turnips ☼
Horseradish
Parsnips
Salsify
Sunchokes ☼
Parsley

SQUASHES

Acorn ☼
Blue Hubbard ☼
Butter Cup ☼
Butternut ☼
Delicata ☼
Honeynut ☺☼
Kabocha ☼
Long Island Cheese ☼
Red Kuri ☼
Scarlet Kabocha ☺☼
Spaghetti ☼

TOMATOES

Heirloom Mix ☼
Mixed Cherry ☼
San Marzano ☼
Magic Mountain ☼

November



SPAGHETTI
SQUASH
September - December



HONEYNUT
SQUASH
September - December



DELICATA
SQUASH
September - March



KABOCHA
SQUASH
September - March



BUTTERNUT
SQUASH
September - March

November Market Outlook

A combination of seasonal transitions and storm damage will cause price spikes during the first two weeks of November. The major re-planting efforts in Florida will delay initial harvest dates for field cukes, peppers, tomatoes, and squash. Georgia and The Carolinas reported moderate damage to these crops, but production is expected to continue. This season typically overlaps with the start of Florida's winter crops, but late start times could create supply gaps.

Fortunately, we should feel price relief on row crops once the West Coast growers have fully transitioned to their southern locations for the winter.

OUR PICKS

CROSNES
HIDDEN ROSE APPLES
KUMQUATS
RANGPUR LIMES
RED FRILL MUSTARD
SASSAFRAS ROOT
WHITE TRUFFLES
SATSUMAS

November Produce Guide (FRUIT)

Local 🌿, Our Pick 😊

SPECIALTY

Cranberries
Italian Chestnuts
Pomegranates
Pineapple Quince

APPLES

BASICS

Braeburn 🌿
Cortland 🌿
Crab 🌿
Gala 🌿
Honeycrisp 🌿
Lady 🌿
Macoun 🌿
McIntosh 🌿
Rome 🌿

HEIRLOOM + SPECIALTY

Hidden Rose 😊
Opal
Sweetie

CITRUS

GRAPEFRUIT

Ruby Star
White Marsh

LEMONS

Meyer
Variegated

LIMES

Key
Kaffir
Finger
Rangpur 😊
Sudachi

MANDARINS

Clementine
Pixie
Satsuma
ORANGES
Blood
Cara Cara
Heirloom Navel

SPECIALTY

Buddha Hands
Calamondin
Etrog Citrons
Eustis Limequats
Green Yuzu
Kumquats 😊
Yellow Yuzu

GRAPES

Concord
Green Muscat

PEAR

EUROPEAN

Anjou
Bartlett
Bosc
Clapp
Comice
Forelle
French Butter
Magness
Red Pear
Seckel

ASIAN

Asaju 🌿
Honey Gold
Hosui 🌿
Lilyan 🌿
Niitaka
Yali
Yoinashi 🌿

PERSIMMONS

Maru Persimmons 😊
Hyakume Persimmons 😊
Tamopan Persimmons 😊
Chocolate Persimmons 😊
Fuyu Persimmons 😊
Hachiya Persimmons 😊

November Produce Guide

(VEGETABLES)

Local 🌿, Our Pick 😊

SPECIALTY

Crosnes 😊
Sassafras Root 🌿
Sea Beans

ARTICHOKES

Baby
Cardoons
Loose

AVOCADOES

Bacon
Fuerte
Hass

BEETS

Chioggia
Golden
Mixed
Red
White

BROCCOLI + CAULIFLOWER

Broccoli
Broccoli "di Ciccio"
Broccoli Leaf
Broccoli Rabe
Cauliflower
Green Cauliflower
Green Kohlrabi
Orange Cauliflower
Purple Cauliflower
Purple Kohlrabi
Romanesco Cauliflower
Sprouting Broccoli

BRUSSEL SPROUTS

Baby
Baby Purple
Loose
On-the-Stalk

CABBAGE

Green 🌿
Napa
Red 🌿
Savoy

CARROTS

Baby French
Chantenay
Kyoto
Mixed Heirloom 🌿
Nantes
Thumbelina

CHICORIES

Castelfranco
Coraline
Endive
Escarole
Frisee
Heirloom Mix
Puntarelle
Radicchio
Red Dandelion
Trevisano

LEAFY GREENS

BRAISING GREENS

Bok Choy 🌿
Collards 🌿

Mizuna 🌿
Mustard 🌿
Tatsoi 🌿

CHARD

Green Chard 🌿
Rainbow Chard 🌿
Red Chard 🌿

KALE

Casper 🌿
Green Curly 🌿
Lacinato 🌿
Red Russian 🌿

LETTUCE + SALAD

BABY HEAD LETTUCE

Baby Green Romaine
Baby Green Tango
Baby Lola Rosa
Baby Red Romaine
Little Gem
Red Little Gem

SALAD LEAF

Baby Mustard Mix
Winter Salad Mix

SPECIALTY

Peppercress
Red Frill Mustard 😊
Red Watercress
Red-Veined Arugula
Watercress
Wild Arugula

**MUSHROOMS +
FRESH TRUFFLES**

FRESH TRUFFLES

Black Winter Truffle
Burgundy Truffle
White Truffle ☺

CULTIVATED

Beech
Bluefoot
Hen-of-the-Woods
Nebrodingi
Oyster
Pioppini
Trumpet Royale

WILD

Black Trumpet
Candy Cap
Chanterelle
Hedgehog
Matsutake
South African Porcini
Yellowfoot

POTATOES

**FINGERLING +
SPECIALTY**

Austrian Crescent
Blue Adirondack
LaRatte
Marble
Ozette
Purple Peruvian
Red Chile
Ruby Crescent
Russian Banana

SWEET

Beauregard ✂
Fingerling Sweet ✂
Garnet
Okinawa
Purple

RADISHES

Black
Green Meat
Watermelon

ROOTS

Black Turnips
Burdock
Celeriac
Chervil Root
Hakurei Turnips
Horseradish
Parsley Root
Parsnips ✂
Red Sunchokes
Rutabaga ✂
Salsify
Scarlet Turnips
White Sunchokes ✂

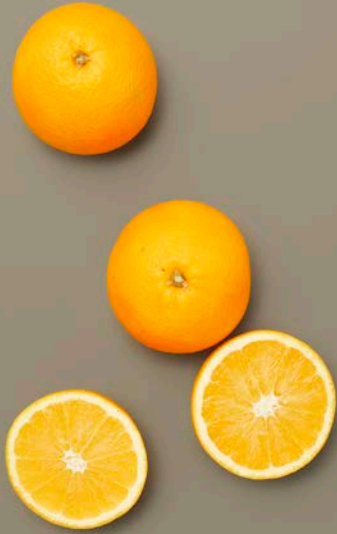
SQUASHES

Acorn ✂
Blue Hubbard
Butter Cup
Butternut ✂
Cinderella
Delicata ✂
Honeynut
Jarrahdale
Kabocha ✂
Long Island Cheese
Marina di Chioggia
Red Kuri ✂
Scarlet Kabocha ✂
Spaghetti ✂

December



MORO
BLOOD ORANGES
December - March



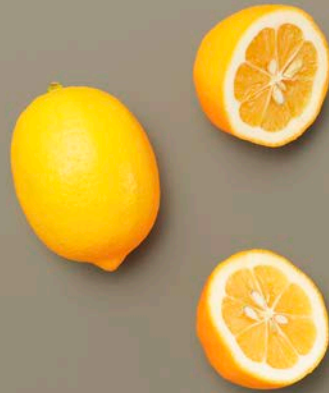
CLEMENTINES
October - January



FINGERLIMES
September - March



KEY
LIMES
Year-Round



MEYER
LEMONS
September - March

December Market Outlook

We're not out of the woods yet. Florida will continue to experience significant yield loss, driving the market up for field tomatoes, cucumbers, peppers, and squash.

Fortunately, there's hope! By the middle of the month, Florida tomato crops should rebound and volumes for Mexican winter crops will ramp up, creating some much-needed price relief for the last two weeks of the year.

OUR PICKS

BLACK WINTER TRUFFLES
CARDOONS
ITALIAN CHICORIES
KISHU MANDARINS
ORO BLANCO GRAPEFRUITS
PIXIE MANDARINS
RED WATERCRESS
SATSUMAS

December Produce Guide (FRUIT)

Local 🌱, Our Pick 😊

SPECIALTY

Red Walnut
Pomegranate
White Pomegranate
Green Macadamia
Pineapple Quince

APPLES

BASICS

Braeburn
Cortland
Crab
Gala
Honeycrisp
Lady
Macoun
McIntosh
Rome

HEIRLOOM + SPECIALTY

Opal
Sweetie

CITRUS

GRAPEFRUITS

MeloGold
Chandler Pomelo
Star Ruby
White Marsh
Oro Blanco 😊
White Marsh

LEMONS

Meyer
Eureka
Ponderosa
Variegated

LIMES

Key
Kaffir
Finger
Rangpur
Sweet

MANDARINS

Murcott
Kishu 😊
Clementine
Pixie 😊
Satsuma 😊

ORANGES

Blood
Cara Cara
Heirloom Navel

SPECIALTY

Buddha Hand
Fukushu Kumquat
Indio Mandarinquat
Eustis Limequat
Kumquat
Yuzu

PEARS

Anjou
Bartlett
Bosc
Comice
Forelle
Red Pear
Seckel

PERSIMMONS

Maru Persimmon
Hyakume Persimmon
Tamopan Persimmon
Chocolate Persimmon
Fuyu Persimmon
Hachiya Persimmon

December Produce Guide (VEGETABLES)

Local 🌿, Our Pick 😊

SPECIALTY

Crosnes
Sassafras Root 🌿

ARTICHOKES

Baby
Cardoons
Loose

AVOCADOES

Bacon
Fuerte
Hass

BEETS

Chioggia
Golden
Mixed
Red
White

BROCCOLI + CAULIFLOWER

Broccoli
Broccoli "di Ciccio"
Broccoli Leaf
Broccoli Rabe
Cauliflower
Green Cauliflower
Green Kohlrabi
Orange Cauliflower
Purple Cauliflower
Purple Kohlrabi
Romanesco Cauliflower
Sprouting Broccoli

BRUSSEL SPROUTS

Baby
Baby Purple
Loose
On-the-Stalk

CABBAGE

Green
Napa
Red
Savoy

CARROTS

Baby French
Chantenay
Kyoto
Mixed Heirloom
Nantes
Thumbelina

CHICORIES

DOMESTIC
Coraline
County Line Mix
Frisee
Radicchio

ITALIAN

Castelfranco 😊
Escarole 😊
Frisee 😊
Grumolo Rosso 😊
Pane di Zucchero 😊
Puntarelle 😊
Radicchio 😊
Tardivo 😊
Trevisano 😊

LEAFY GREENS

BRAISING GREENS

Bok Choy
Collards
Mizuna
Mustard
Tatsoi

CHARD

Green Chard
Rainbow Chard
Red Chard

KALE

Casper
Green Curly
Lacinato
Red Russian

LETTUCE + SALADS

BABY HEAD LETTUCE

Baby Green Romaine
Baby Green Tango
Baby Lola Rosa
Baby Red Romaine
Little Gem
Red Little Gem

SALAD LEAF

Baby Mustard Mix
Winter Salad Mix

SPECIALTY

Peppercress
Red Frill Mustard
Red Watercress 😊
Red-Veined Arugula
Watercress
Wild Arugula

**MUSHROOMS +
FRESH TRUFFLES**

FRESH TRUFFLES

Black Winter Truffle 😊
Burgundy Truffle
White Truffle

CULTIVATED

Beech
Bluefoot
Hen-of-the-Woods
Nebrodingi
Oyster
Pioppini
Trumpet Royale

WILD

Black Trumpet
Candy Cap
Chanterelle
Hedgehog
Matsutake
South African Porcini
Yellowfoot

POTATOES

**FINGERLING +
SPECIALTY**

Austrian Crescent
Blue Adirondack
LaRatte
Marble
Ozette
Purple Peruvian
Red Chile
Ruby Crescent
Russian Banana

SWEET

Beauregard
Fingerling Sweet
Garnet
Okinawa
Purple

RADISHES

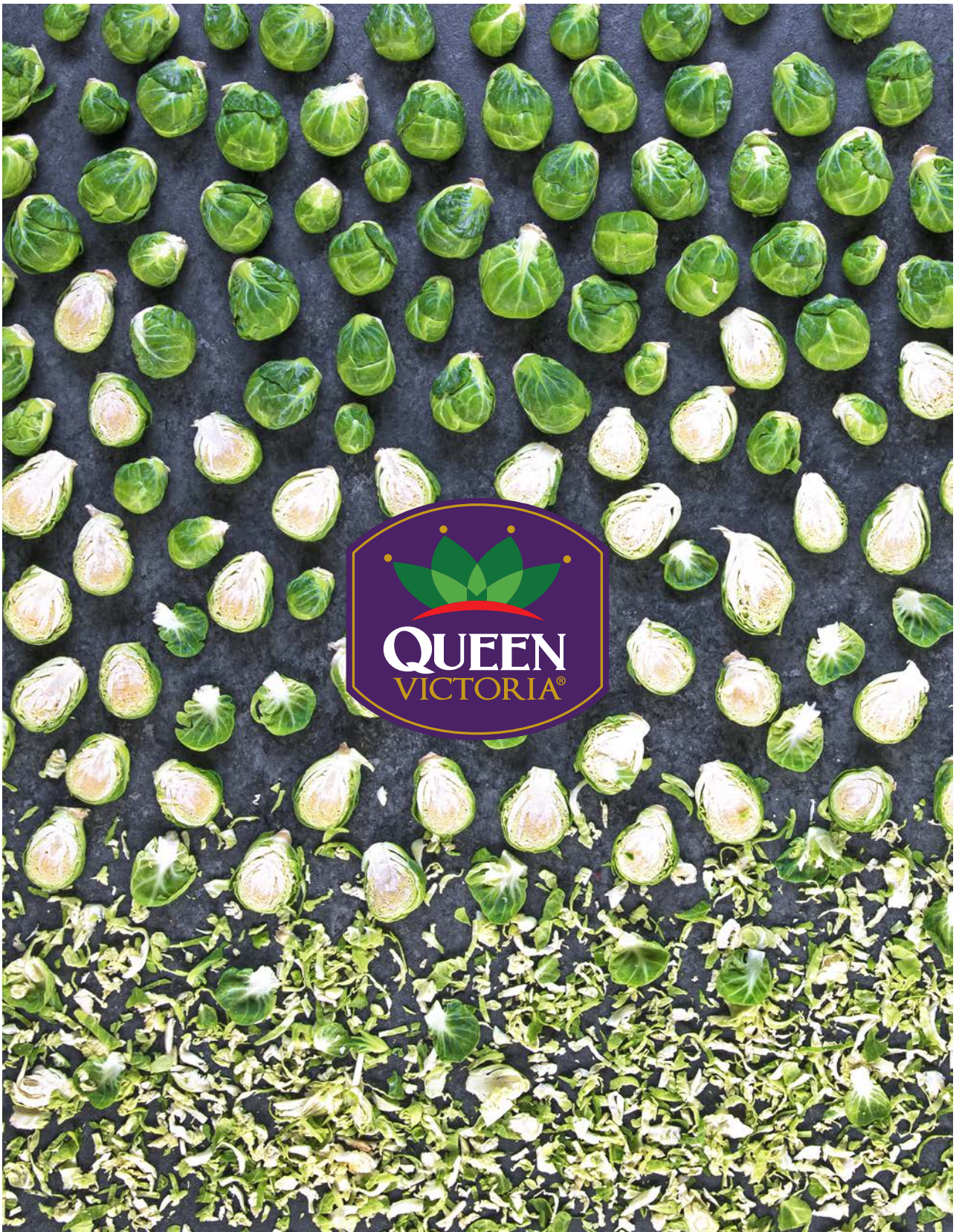
Black
Green Meat
Watermelon

ROOTS

Black Turnips
Burdock
Celeriac
Chervil Root
Hakurei Turnips
Horseradish
Parsley Root
Parsnips
Red Sunchoke
Rutabaga
Salsify
Scarlet Turnips
White Sunchoke

SQUASHES

Acorn
Blue Hubbard
Butter Cup
Butternut
Cinderella
Delicata
Honeynut
Jarrahdale
Kabocha
Long Island Cheese
Marina di Chioggia
Red Kuri
Scarlet Kabocha
Spaghetti



EXPECT THE ROYAL TREATMENT.

We are North America's largest fresh Brussels sprout Grower/Packer/Shipper/Marketer. We also offer a full line of "Queen Victoria" brand conventional vegetables, value-added items and organic salad mixes. Give us a call today and you'll be treated royally!

Old Chatham Sabatino



From Our Farm To Ewe

Old Chatham Shepherding Company was born back in 1993 when Tom and Nancy Clark bought 600 acres of lush grassy fields in Old Chatham, New York to form a sheep dairy farm. It soon became the largest of its kind in the United States.

Old Chatham's Camembert, Ewe's Blue, Kinderhook Creek and sheep's milk yogurts have since won numerous awards and appear on restaurant menus and in the cheese cases of the best specialty food stores throughout the country.

Dave and Sally Galton purchased Old Chatham Shepherding Company in December of 2014 and continue to produce Old Chatham's original line of artisanal cheeses and sheep's milk yogurts under the new entity, Old Chatham Shepherding Creamery, LLC. The Galton family farm, Shepherd's Way, 2,100 dairy sheep supplies the creamery with fresh wholesome sheep's milk for our award-winning cheese and yogurt.

Pure. Simple. Nutritious.



**OLD CHATHAM
SHEPHERDING
CREAMERY**



Sabatino Truffle Soy Sauce

Sabatino, the worldwide leader in truffles, is launching Truffle Soy Sauce in the American market for the first time. After 3 successful years in the Asian market, the Sabatino team is proud to introduce to you this unique product. The best sushi omakase chefs have been pairing truffles with their fish for years. A perfect compliment of truffles and soy sauce brings both elegance and affordability to the kitchen. We add a touch of apple cider vinegar to help balance out the intensity of the truffle and soy sauce.

This product will elevate:

- Drizzle on sushi
- Dip for edamame
- Marinades
- Salad dressings

*Non GMO, preservative free, gluten free, vegan, no artificial colors, no cholesterol, less sodium

SABATINO
TARTUFI
all about truffles



Whether it is our enormously good to eat Sumo Citrus® or featured seasonal varieties in our Reserve Citrus® label, no one grows like Suntreat. From where we grow, to how we grow, Suntreat has separated itself from its peers as the leader in delivering flavor time after time. While some boast Farm to Table, Suntreat can claim Seed to Table. Each tree starts out in Suntreat's in-house nursery program before heading to the fields. Each orchard is strategically located throughout Central California to allow us to take advantage of each micro, seasonal climate and soil types. All our just ripe fruit is then hand-picked and packed by us allowing Suntreat to further control the quality, ensuring only the best makes it in the box. For almost 60 years Suntreat has been growing and delivering flavor. While our techniques may have changed our goal to deliver flavor every time has not.

Suntreat

RESERVE CITRUS®



At Broetje Orchards, based in Prescott, Wash., we are dedicated to growing the highest quality apples, pears and cherries available and bringing them to market through our FirstFruits brand. Growing on more than 8,500 acres in Eastern Washington, our main orchard produces fruit that is grown, stored and packed in a single location – a practice that promotes quality unmatched in our industry. Dedicated year-round crews care for the trees in this ideal location which means consistently high-quality fruit.

Our focus on organic apples makes us one of the leading growers in Washington state, and we are the exclusive North American grower of the crispy, sweet and naturally non-browning Opal apple. We share a commitment to producing high quality-fruit while balancing the demands of purpose, people, planet and profit so that a portion of those profits can be donated to non-profit missions supporting the underserved.

First Fruits



The Bazzini company was established in 1886 and has served with consistency, reliability and quality in the nuts and dried fruit trade. In addition to being one of the oldest nut companies in the country, it is also one of the most diversified. We continue to enjoy a reputation as the finest quality on the market.

Bazzini is the brand of choice among chefs in the finest hotels and restaurants. Baldor proudly carries Bazzini ingredients, ingredient products and Bazzini grab and go items to satisfy all their buyers' needs.

Our industrial ingredients division serves the baking, confectionary, and ice cream industries.

Bazzini's quality roasted nuts, dried fruits, mixes, nut butters, chocolate coated products, confectioned nuts, unique brittles, and chocolate bars, make Bazzini an excellent source of supply.

Bazzini



Organicgirl good clean greens are created with premium quality, unmatched taste and a whole lot of love. We started with a handful of traditional greens and have grown to embrace the exciting flavors and textures of all things green. Give us a try, and we promise you'll be smitten with our good clean greens.

@organicgirl

organicgirl



What makes Gullo's Octopus and Sepia so special?

Tenderization: Tenderizing makes the difference. Tenderization is a method using a tumbler, sea salt & cold water. It's a natural process where no additives or chemicals are ever used. This process breaks down the muscles of the octopus and gives us what is called "flower octopus". Flower octopus is a beautifully round curled up octopus in the shape of a flower. Our octopus can be stored at 0 degrees and will last up to two years. Freezing actually further tenderizes the octopus. Our products are flash-frozen on-vehicle to ensure a fresher-than-fresh product. This process provides a high-yield, significantly higher than non-tenderized products with a shorter cook time. Non-tenderized octopus yield around 50% once cooked, whereas the Gullo octopus yield between 70%-90%, depending on the size. Gullo's Octopus is the preferred choice for many of the country's best chefs. All sizes available along with cooked tentacles, which yield 100%. Also available is the most pristine Sepia available in the country. Trap & Pot caught. Proudly distributed by Baldor Foods.

Gullo



The Président brand is widely recognized across the globe for Europe's legendary cheese varieties. What started with French Camembert, Brie and Butter has grown to include Europe's ripened royalty-Roquefort, Manchego, P'tit Basque, and Emmental - satisfying diverse tastes of people all over the world.

Président brand products continue to win accolades from industry experts at competitions across the globe. This passion for creating the finest cheeses in the world has helped Président brand cheese win more than 79 medals over the past 9 years.

WE'RE BACK

Baldor Bite is an all-day blowout where we celebrate the world's best food and the industry's top talent. It's a dynamic meeting spot where chefs and suppliers build new bonds across the supply chain. It's a best-in-class expo that promotes responsible sourcing and recklesssnacking. It's a dawn-to-dusk affair where you can start your day with a networking breakfast and end it with a cocktail prepared by one of NYC's top bartenders.

**JUST DON'T CALL IT
A FOOD SHOW.**



BALDOR BITE

Wednesday, May 2, 2018
180 Maiden Lane
NY, New York

M O R E I N F O R M A T I O N



BECOME A CUSTOMER

-

WELCOME ABOARD!

Give us a call or send us an email via the contact information listed below and we'll get you set up with an account.

GENERAL INQUIRIES

-

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info@baldorfood.com

PEAK SEASON

-

Want to get your hands on the hyper-seasonal produce featured here? Opt in to our daily Peak Season emails to receive a curated list of the best items of the moment. Sign up by visiting to our website or emailing us at info@baldorfood.com.

NEWS FROM THE FARM

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Don't forget to check out our YouTube channel for "News from the Farm" reports every Wednesday. Our buyer Patrick Ahern will guide you through weather updates, shortages and the best buys of the week. It's the next best thing to having your own, personal produce expert. Sign up by going to our website or emailing us at info@baldorfood.com.

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HEALTHY Never Tasted So Good

With a mouthwatering desire for bold, cutting-edge flavors, now is the time to freshen up your salad with our nutritious Avocados From Mexico!

Our fresh versatile fruit has naturally good fats and are nutrient dense to top your plate off with a healthy punch. It's an easy way to enliven and customize your signature dishes all year long.


Avocados
From
Mexico

◆ ALWAYS
IN SEASON ◆

FOR MORE INNOVATIVE WAYS TO UP YOUR GREEN GAME.
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Blood Orange

100% SICILIAN BLOOD ORANGES

Natalie's upholds a philosophy of excellence in its products and remains committed to squeezing the highest quality citrus juices available for your health and enjoyment.



BALDORFOOD.COM

AT BALDOR, WE TAKE PRIDE IN DELIVERING EXACTLY WHAT YOU NEED, EXACTLY WHEN YOU NEED IT.
WE STOP AT NOTHING TO PROVIDE GREAT FOOD AND LOGISTICS THAT GIVE OUR CUSTOMERS AN EDGE.